



FSIS Notice 62-07

Instructions for verification sampling program for *E. coli* O157:H7 in raw beef products



Overview

Topics discussed:

- Email message for positive O157:H7 results
- Alternative lot definitions
- Selecting carcasses for follow-up sampling
- MT43 (formerly MT03) and MT50 sampling at the same plant
- Ammoniated low-temperature rendered products



Collecting and Submitting Samples

- Determining intended use based upon information available at the time plant management is notified.
- Sample raw ground product or product intended for use in raw ground beef or other non-intact beef product.



Collecting and Submitting Samples

- Collect samples of raw ground product or product intended to be used for non-intact product after the establishment has applied all interventions, **except** any intervention based on establishment testing results.



Collecting and Submitting Samples

- When Submitting Samples:
 - Do not wait until pre-shipment review;
 - If the establishment changes the intended use because FSIS collected a sample, proceed with sending sample to the lab.



Preparing Email Message

- Answer the questions in Attachment 1 if FSIS or the establishment finds the product positive for *E. coli* O157:H7.
- Respond only to questions that apply--
- **Send e-mail message if FSIS finds its sample positive, or the establishment finds the same production lot that FSIS sampled positive for *E. coli* O157:H7**



Positive Test Results

- Establishments with testing programs -
 - Inspectors check the establishment's test results for the same production lot.
 - Inspectors do not issue an NR if both FSIS and Plant testing results are positive, and the establishment held or maintained control of product.



When to Issue an NR for FSIS Positive test results

- If FSIS found the product positive for *E. coli* O157:H7 but the establishment did not



When NOT to issue an NR

- The establishment held the product or maintained control of the product (e.g., the establishment moved the product off site but did not complete pre-shipment review or transfer ownership of the product to another entity) pending its own test results, and FSIS and the establishment found the product positive for *E. coli* O157:H7.



When NOT to issue an NR

- In the unusual case that the establishment has a written program to divert all product that FSIS samples to cooking, inspection program personnel are not to issue an NR.



Alternative Lot Definitions

- Inspection program personnel may permit an establishment to reduce its lot size to one combo bin or other unit (e.g., box) on the day that FSIS conducts sampling only if the establishment meets the following requirements:



Alternative Lot Definitions

- Requirement 1:
 - Establishment has an intervention for *E. coli* O157:H7 at a CCP; or
 - Establishment requires an intervention at a CCP for the product's source materials.



Alternative Lot Definitions

- Requirement 2:
Establishment samples and tests every lot for *E. coli* O157:H7 across multiple combo bins or other sample units for EVERY production lot



Selecting Carcasses for Sampling

- When intact product was used as a component in raw ground beef product found positive for *E. coli* O157:H7:
 - Select a carcass (rather than the component of the carcass) at the originating supplying slaughter establishment for follow-up sampling if:



Selecting Carcasses for Sampling

1. HACCP plan records and purchase specifications indicate product is not intended for grinding or for other non-intact products, and establishment informed its purchasers of the intended use; and



Selecting Carcasses for Sampling

2. Intact product was derived from the carcass in a manner to minimize cross-contamination with other product and was packaged separately from other product without co-mingling with other beef prior to the product being packaged.



Sampling from Carcasses

- Inspectors are to cut enough slices off of the surfaces of the carcass to equal 2 pounds, following instructions for sampling large components in FSIS Notice 17-07.
- When possible, inspection program personnel are to cut slices from carcass, hanging in the cooler prior to fabrication, from the same part of the carcass that was used in the positive FSIS raw ground beef product.



Sampling from Carcasses

- If it is not possible to do either of these things, contact the Policy Development Division (PDD) through askFSIS.



Establishments that Produce and Grind Trim

- An establishment is subject to both routine ground product and routine trim verification sampling programs, if it produces both trim and raw ground beef products (even if the establishment does not ship trim).



Ammoniated Low-Temperature Rendered Products

- Some establishments inject gaseous ammonia into low-temperature rendered product as an additional processing step.



Ammoniated Low- Temperature Rendered Products

- **Do not** sample trim intended for the ammoniated process under MT50 (routine sampling) if:
 - the ammoniated process is a CCP in the HACCP plan; and
 - Product destined for the ammoniated process is clearly segregated from other product that will not undergo the process.



Ammoniated Low-Temperature Rendered Products & MT52

- Do take samples of ammoniated low-temperature rendered products for MT52 (follow-up sampling) if:
- The product was used in ground product found positive for *E. coli* O157:H7, even if the producing establishment does not slaughter and, therefore, does not meet the definition of a originating supplying establishment.



How to Contact PDD

- Preferred Method:
 - AskFSIS
 - Interactive web-based information system
 - Access link on FSIS home page
 - 24-hour knowledge-base search option
 - Submit written questions if answer not found
- Alternate Methods:
 - Phone: 800-233-3935 / 402-344-5000